CHAMPAGNE DELONG Marlène

Cuvée Rosée

Terroir: Côte de Sézanne, chalky and clay soils.
Villages: Allemant, Broyes and Sézanne.

Harvest: By hand, maturity around 10,8° and 11,5° for red wine.

Winemaking: Selected vine plot.
Blended Rosé (15 to 20% of red wine depending on the year).
Natural yeasts and systematic Malolactic Fermentation (with natural bacteria) to get soft and balanced wines and to avoid the addition of sulphites. No filtration in order to preserve aromas and to keep lees for future ageing in bottles.

Maturation: At least 8 months in stainless steel tank on fine lees, up to 2 years and more for reserve wines. Lees bring aromas and depth to wines. Time makes it possible for Champagne to become rich, round, to rest and to naturally to clear up.

Blend: 40 % de Chardonnay, 45% de Pinot Noir et 15% de Pinot Meunier for rounder and more balanced Champagnes.
20% from 2012 and 80% from 2011.

Ageing : At least 7 years in bottles on fine lees for natural, matured, complex and well-integrated aromas. This is a supple, lively, powerful and fruity Rosé Champagne.

Tasting: Clear, deep and bright pink colour. Elegant effervescence. Intense and fruity nose with wild strawberry aromas. Supple and low acidity palate. Fine bubbles, full-bodied, creamy texture, pronounced flavour intensity, red berry notes, well-balanced and long finish.

Dosage: Brut 6.0 g/L.

Disgorgement: 23/04/2019, dosage liqueur made with Champagne red wine - 50% from 2017 and 50% from 2018.

Food & Champagne pairing: Aperitifs, steamed fish with cardamom and grilled meals. Also ideally matching slightly sweetened desserts such as panna cotta with raspberry coulis.

French Recommended Retail Price: 29€

HAUTE VALEUR ENVIRONNEMENTALE

VITICULTURE DURABLE EN CHAMPAGNE

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